

Baked Sticky Rhubarb Pudding: A Sweet & Tangy Comfort Dessert

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OVEN
350°F

TIME
15-20 min

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INGREDIENTS

- 3 cups diced rhubarb
- 1 cup all-purpose flour
- 2/3 cup granulated sugar
- 1/3 cup milk
- 2/3 cup melted and slightly cooled butter
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 teaspoon vanilla extract
- 1 cup powdered sugar
- 1 tablespoon cornstarch
- 1 cup water

DIRECTIONS

1. Let's bake this wonderfully comforting : Baked Sticky Rhubarb Pudding:
2. Preheat : Oven & Prep Pan: Preheat your oven to 350°F (175°C). Lightly grease a 9-inch square baking pan.
3. Prepare the : Rhubarb: Evenly spread the diced rhubarb in the bottom of the prepared baking pan.
4. Make the : Batter: In a large mixing bowl, combine the all-purpose flour, granulated sugar, milk, melted and slightly cooled butter, baking powder, salt, and vanilla extract. Whisk or mix until the batter is smooth and well combined.
5. Pour : Batter: Evenly pour the prepared batter directly over the rhubarb in the baking pan. Do not stir it in.
6. Prepare the : Topping: In a separate small bowl, whisk together the powdered sugar and cornstarch. This ensures there are no lumps.
7. Add : Topping & Water: Evenly sprinkle this powdered sugar and cornstarch mixture over the batter and rhubarb. Then, very gently pour the 1 cup of water over the top of everything. Again, do not stir.
8. Bake: Place the baking pan in the preheated oven and bake for 1 hour, or until the top is golden brown, the cake is set, and a toothpick inserted into the cake part comes out clean. The magic will happen beneath the surface as the water and sugar create a lovely sticky sauce.
9. Cool : Slightly: Remove the pudding from the oven and let it cool for at least 15-20 minutes before serving. This allows the sauce to thicken slightly and the pudding to set.

10. **Serve:** Serve warm, ideally topped with a generous dollop of whipped cream or a scoop of vanilla ice cream. Pure comfort!
11. **Refrigerate : Leftovers:** Any leftovers should be refrigerated.

SWAPS & NOTES

Rhubarb: Fresh rhubarb is ideal for its vibrant flavor and texture.

If using frozen rhubarb, do not thaw it first; simply add it directly to the pan.

You might need to add a few extra minutes to the baking time.

Milk: Any type of milk (dairy or non-dairy like almond or oat milk) will work for the batter.

TIPS FOR SUCCESS

Don't Stir Layers: The key to this pudding is not stirring the layers once they are in the pan.

The magic happens as they bake and interact.

Cool Melted Butter: Ensure your melted butter has cooled slightly before adding it to the batter; hot butter can cook the eggs in the milk or affect the texture.

Pan Size: A 9-inch square baking pan is ideal for this recipe to ensure the right thickness of cake and sauce.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/baked-sticky-rhubarb-pudding-a-sweet-tangy-comfort-dessert/>